



NEW YEAR'S EVE 2024

OPTIONAL SHELLFISH & CAVIAR OFFERING

CHILLED SHELLFISH PLATTERS* MP

OYSTERS, MAINE LOBSTER, SHRIMP, KING CRAB

**SHRIMP
COCKTAIL**GIN-SPIKED COCKTAIL
38**HALF MAINE
LOBSTER**ESPELETTE DIJONNAISE
54**OSETRA CAVIAR SERVICE**30 GRAMS | SERVES **4 PEOPLE**

EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE

30 GRAMS **160** | 15 GRAMS **85****ADD CHAMPAGNE**MICHEL GONET MINA CUVÉE 'LES HAUTES MOTTES' BDB
LES MESNIL-SUR OGER, CHAMPAGNE, FRANCE 2010 **39 GLASS****\$175 PER PERSON**

PLUS TAX AND 20% GRATUITY

STARTERS

PLEASE MAKE ONE SELECTION

***MICHAEL MINA'S AHI TUNA TARTARE**

QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL

DUKKAH-SPICED WALDORF SALAD

APPLE, TOASTED WALNUTS, YOGURT-POPPYSEED DRESSING

COCONUT CURRY LOBSTER BISQUE

KING CRAB, CILANTRO OIL, POACHED SHRIMP, MISO BUTTER

SCALLOPS & PEARLS

CELERY ROOT PURÉE, LEEKS, VIN JAUNE, OSETRA CAVIAR

BLACK TRUFFLE CAESAR

SWEET ONION CREMA, GARLIC STREUSEL, TRUFFLE VINAIGRETTE

OSETRA CAVIAR 'TWINKIE'YUZU CRÈME FRAÎCHE, EGG, CORNBREAD, CHIVES **15 SUPPLEMENT****PERIGORD TRUFFLE MID-COURSE****BLACK TRUFFLE AGNOLOTTI**

PARMESAN CHEESE, BURRATA, TRUFFLE BUTTER

ENTREES

PLEASE MAKE ONE SELECTION

***6oz MISHIMA AMERICAN WAGYU RIBEYE**

STUFFED PORTOBELLO MUSHROOM, RED WINE JUS

***DUCK-FAT PRIME RIB ROAST**

BLUE CHEESE POPOVER, FRESH HORSERADISH, TRUFFLE AU JUS

10 oz MISHIMA FLAT IRON**CARROT JUS, TRUFFLED DEMI-GLACE **15 SUPPLEMENT**8oz BLACK ANGUS FILET MIGNON**

STUFFED PORTOBELLO MUSHROOM, RED WINE JUS

4oz JAPANESE A5 WAGYU RIBEYE**NAPA KIMCHI & WHITE PONZU **90 SUPPLEMENT*PHYLLO CRUSTED DOVER SOLE**

HORSERADISH WHIPPED POTATO, CAVIAR BEURRE BLANC

MAINE LOBSTER POT PIEMARKET VEGETABLES, POTATOES, LOBSTER-COGNAC EMULSION
FOR THE TABLE MP**SAUCE TRIO*** 17

CHOOSE 3 OF THE FOLLOWING:

CHIMICHURRI **V 6** | HORSERADISH CREAM **VEG 6** | BÉARNAISE* **6** | BLUE CHEESE **VEG 7** | PEPPERCORN **7****CHEF'S SELECTION OF SIDES TO SHARE FOR THE TABLE****WHIPPED
POTATO PURÉE**

LOTS OF BUTTER, CHIVE

**CRISPY BRUSSELS
SPROUTS**

SOY CARAMEL, FRESNO PEPPERS

**TRUFFLE MAC
AND CHEESE**

BLACK TRUFFLE, AGED CHEDDAR

DESSERT

PLEASE MAKE ONE SELECTION

WARM BEIGNETS

VALRHONA MILK CHOCOLATE PUDDING, POWDERED SUGAR

BASQUE BRÛLÉED CHEESECAKE

SPICED APPLES, CARAMELIZED SUGAR CRUNCH

10 LAYER DARK CHOCOLATE

MEXICAN WEDDING COOKIE, ABULETA COCOA ICE CREAM